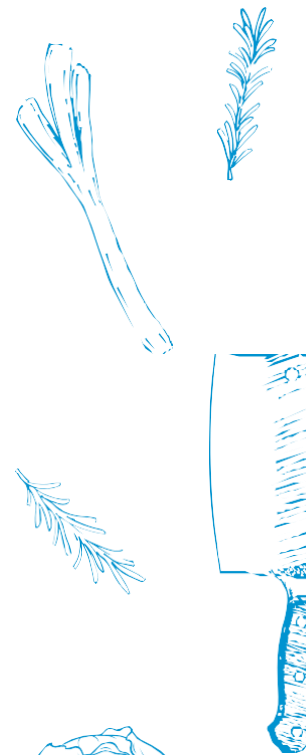


STARTERS & SALADS

CHF

Onion Soup, Appenzeller Brioche, reduced Madeira wine	14
Confit of Salsifys & Egg Yolk Blood Orange, Watercress, Dressing	14
Winter mixed Salad, Kiwi, Feta cheese Poached Egg, Crispy Bacon, Spicy Gomasio	15
Beetroot & Celery Checkerboard, Langoustine, Oyster Crispy Shiso leaves	16
Marrow bones, Snails & Gremolata	16



MAINS

Roast Pork, Beluga lentil, Carrot, Parsnip, Stalk Celery	32
Guinea Fowl Supreme Squeezed leek, Cream of Sweet Potato, Walnut	34
40 day-dry-aged Beef Filet, mashed Carrots Geneva Cardoons, Foie Gras, Porto wine jus	42
Sole Meunière, Croutons, Australian Finger Lime Capers, Parsley Chlorophyll	34
Red Mullet, Braised Endive in Citrus, Salad of Spaghetti Squash	32
Pan fried Scallops, chervil, black garlic, Buddha's hand citrus	32



AQUATIS BURGER (Minced beef OR avocado-corn steak Appenzeller, Pancetta, Iceberg Gherkin, Cocktail sauce)	29	CHOOSE : 1. YOUR BREAD FROM : PLAIN, POPPY OR SESAME 2. THE COOKING 3. THE SIDE ORDER	
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SIDES – 1 side order included with your main dish (CHF 7.– per extra side)

Mashed potatoes <i>(avec truffe : supplément 8.–)</i>	Green salad	Winter Vegetables <i>(Carrot / Parsnip / Brussels Sprout)</i>
New potatoes	French fries	Spätzli

All prices are in Swiss francs
VAT 7,7% included

SEASONNAL DELIGHTS

CHF

Shallots & Kaffir lime Risotto, Monkfish wrapped in Nori leaves	29
Stuffed Tortelli with Lobster, Crab & Cabbage Vegetables stock, rich Jelly	30
«The Bowl» : Marinated Sea bass in Teriyaki & Coconut sauce Quinoa, Edamame, Granny Smith, Red Cabbage Spring Onions, Lamb's Lettuce, Exotic Dressing	29



PUDDINGS

CHF

Warm Madeleine Cake flavoured Matcha Tea	10
Ile Flottante & its Custard	9
Chocolate Mousse with Tonka Bean Roast Pineapple, Carambar tile	10
«Citrus» : Buddha's hand, Breton shortbread, Homemade Meringue, Kumquat & Blood Orange	9
Gourmet coffee	12
Ice Cream & Sorbets (Chocolate, vanilla, double cream meringue, Stracciatella, Raspberry Lemon, Strawberry, Mango, Passion Fruit, Coconut, Coffee, Caramel, Pear)	
1 scoop CHF 4 2 scoops CHF 7 3 scoops CHF 10	



KIDS MENU CHF 19 (FOR CHILDREN UNDER 12)		
CHOICE OF DISHES		
Bolognese Penne Pasta	Cordon bleu <i>(1 side of your choice)</i>	Fish Shepherd's Pie
CHOICE OF PUDDINGS		
Mango & Ananas Carpaccio Mango Sorbet	Warm soft Chocolate Cake	

Origins: Sole, Mullet, Monkfish, Crab, Snail, Guinea Fowl, Turkey, Foie Gras, Oyster : France / Beef : Irland and Switzerland
Sea Bass : Greece or France / Scallop : USA / Lobster : Canada / Langoustine : South Africa / Pork, Bacon : Switzerland

All prices are in Swiss francs
VAT 7,7% included